

# Chilaquiles Jalisco Style

*Great for breakfast, just fry an egg and place on top before serving.  
A cure for hangovers, or served as a side dish with Carne Asada.*

## INGREDIENTS

- 2 grilled tomatoes
- 3 cloves garlic, finely chopped
- 1 chile guajillo
- 1 medium onion, finely chopped
- 1 T vegetable oil (for salsa)
- 1 c vegetable oil (for tortillas)
- 2 chile ancho
- 10 corn tortillas (quartered)
- salt & pepper to taste choice of cheese, chicken, onion



## DIRECTIONS

### For Salsa:

- 1: Grill tomatoes on a hot skillet until they are partially black.
- 2: Fry chilies in a skillet with 1 Tbsp. of vegetable oil.
- 3: Boil enough water in a medium saucepan to cover the chilies.
- 4: After frying the chilies, place chilies in the pot of water. Do not wash skillet. Leave oil in skillet, you will use it later.
- 5: Take saucepan off heat. Let chilies sit in the hot water for 1 hour until cool.
- 6: Seed & de-vein chilies
- 7: Place all ingredients in a food processor or a blender & puree.

### For Tortillas:

- 1: In a separate skillet, heat 1 cup of vegetable oil.
- 2: Fry tortilla quarters in the hot oil until crisp. You may also use a fryer. Time may vary from 20 mins. to 30 mins. Do not let tortillas turn brown.
- 3: Cool on paper towels.

### Finishing:

- 1: Pour pureed sauce back into the skillet where you fried the chilies.
- 2: Place fried tortilla quarters in skillet with sauce. Cook on low heat & stir.
- 3: Grate cheese over chilaquiles and/or place thin onion slices over sauce. Cover.
- 4: Let sit 10 minutes. Serve immediately so fried tortilla quarters will not wilt.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

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in half along the dotted line. Your recipe card is  
ready for use.